

## PERSIAN CHICKEN (Meryl Jones)

**INGREDIENTS:** 2 large Onions  
1 cup Water  
1 cup Red Wine  
2 tsps Chicken stock Powder  
1 tblsp Curry powder  
3 tblsp Tomato puree  
1Kg Cooked Chicken  
250g Button Mushrooms  
3 Spring Onions sliced  
1 Cup Grapes green or black  
400g Can Apricots drained and sliced  
½ Cup Chopped parsley  
½ cup mayonnaise  
1 Cup cream lightly whipped.



**METHOD:** Roughly chop onions put in large pan, add water, wine, chicken stock powder, curry powder, and tomato puree. Simmer for 30 minutes.  
Add diced chicken, whole mushrooms, spring onions, grapes and apricots. Cook for 5 minutes to warm the chicken through.  
Fold in Parsley, Mayonnaise and Cream.  
Serve immediately on Rice or Noodles.

## THAI GARLIC CHICKEN WITH COCONUT RICE (Meryl Jones)

**INGREDIENTS:** 2 Small Chicken Breasts sliced  
2 Tblsp Oil  
1 Red Onion sliced  
400g Broccoli cut in florets  
1 Red Capsicum sliced  
100g Snow Peas trimmed and halved  
3 Cloves Garlic crushed  
1 Red Chilli chopped  
1 Tblsp Brown Sugar  
1 Tblsp Fish Sauce  
2 Tsp Lime Rind  
1 ½ Tblsp Lime Juice



**COCONUT RICE:** 400ml Coconut Cream  
1 Cup Jasmine Rice  
½ Cup Water.

**METHOD;** To make Coconut Rice combine all the ingredients and cook for about 12 minutes. Stand covered for 5 minutes. Toss chicken in oil and stir fry for 3 minutes. Set aside.

Cook Red Onion, broccoli and capsicum in oil for 2 minutes. Return chicken to pan stir fry until hot, add other ingredients and cook for a further 2 minutes. Serve Thai Chicken over the Coconut Rice.

## **CITRUS SLICE (Heather Clarke)**

200 gms biscuit crumbs  
½ cup sweetened condensed milk  
100 gms butter melted  
1 cup coconut  
Grated rind from lemon or orange  
½ cup chopped apricots (optional)



### **METHOD**

Crush biscuits not too finely or use food processor and place in bowl with coconut.  
Add condensed milk to butter and add to other ingredients mix well and turn into a lamington tin that has been lined or greased.

### **ICING**

1 cup icing sugar  
2tb softened butter  
Lemon or orange juice to mix icing to a spreadable consistency.  
Spread over biscuit base, refrigerate and when cool cut into squares and store in refrigerator.

## **RUM AND CHOCOLATE BALLS (Heather Clark)**

2 cups sweet biscuits (malt or wine are best)  
125 gms butter or (4ozs)  
½ cup brown sugar firmly packed  
2 tbs cocoa powder  
1 cup coconut  
1 cup sultanas  
½ cup lemon juice  
2 -3 tsps rum essence or 2 tbs rum  
Extra coconut to roll balls in.



### **METHOD**

Crush biscuits finely, melt butter, add sugar and stir over heat 2-3mins.  
Pour over dry ingredients with juice and rum. Mix well and using wet hands roll into small balls and roll in the extra coconut.  
Keep in refrigerator in enclosed container.